



Cook's Question Corner

(Continued from Page B8)

Crazy For Crackers

- 4 tablespoons unsalted butter
- ½ cup milk
- 2¼ teaspoon active dry yeast
- ½ cup toasted, finely ground walnuts
- 1¼ cups gluten-free flour
- 1 teaspoon xanthan gum
- 2 teaspoons olive oil
- Kosher salt

Preheat oven to 350 degrees. Melt butter in a small saucepan. Simmer on low heat for about 5 minutes or until butter begins to brown and has a nutty fragrance. Let butter cool slightly. In a large microwavable bowl, warm the milk and add the butter. Stir in yeast and one tablespoon gluten-free flour until dissolved. Let sit until yeast begins to foam. Add nuts and remainder of gluten-free flour. Beat mixture until well blended. Mixture will be crumbly. Using fingertips, work dough, adding a teaspoon warm water at a time up to 1½ tablespoons, until dough can be pressed into a ball. Allow to rest, covered, in warm place for 15 minutes. Spray the back of an 11x17-inch baking sheet with vegetable spray. Set dough on center of sheet and press and roll dough until it reaches the edges of the pan. Cover dough with oiled sheet of plastic wrap to prevent sticking as dough is rolled out. Trim edges and cut into squares. Brush with olive oil, prick with a fork, and sprinkle with salt. Bake 15 minutes. Turn pan to allow crackers to brown evenly. Bake an additional 10 minutes or until tops are brown. Remove and cool. Store in an airtight container. Keeps 5 days. Makes 24-30 crackers.

Also, thanks to Mrs. Isaac Nolt of New Holland for sending gluten-free dessert recipes.

Pineapple Upside-Down Cake

- 8½ -ounce can sliced pineapples
- 3 tablespoons butter
- ½ cup brown sugar
- 4 maraschino cherries, halved
- ½ cup shortening
- 1 cup granulated sugar
- 3 eggs
- 1 teaspoon vanilla
- 1¼ cup brown rice flour
- ¼ cup cornstarch
- 2 teaspoons baking powder
- ½ teaspoon salt

Drain pineapple reserving syrup. Half pineapple. Melt butter in 9x9x2-inch pan. Add brown sugar and 1 tablespoon reserved syrup. Add water to remaining syrup to make ½ cup. Set aside. Arrange pineapple and cherries in pan. Cream shortening and sugar. Add eggs, and vanilla, beat well. Stir together remaining ingredients. Add to creamed mixture alternately with the ½ cup reserved syrup, beating after each addition. Spread over fruit. Bake in 350 degree oven 40 to 45 minutes. Cool in pan 5 minutes, invert onto plate.

Chocolate Chippers

- ½ cup shortening
- ½ cup granulated sugar
- ¼ cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- ¾ cup soy flour
- ½ cup brown rice flour
- 1 tablespoon potato flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 cup semisweet chocolate pieces
- ½ cup chopped walnuts

Cream shortening, sugars, egg, and vanilla until fluffy. Stir together flours, baking powder, and salt. Blend well into creamed mixture. Stir in chocolate and nuts. Drop on greased cookie sheet and bake at 375 degrees in oven. Remove from sheet immediately.

Free Farm Safety Day Camp

LANCASTER (Lancaster Co.) — The Lancaster SAFE KIDS organization is having its third annual Farm Safety Day Camp on June 14 at Solanco Fairgrounds in Quarryville.

Fun, hands-on activities, and safety demonstrations for farm children ages 8 through 13 will be held from 8 a.m. to 3 p.m. Limited transportation is available.

Free breakfast, lunch, and snacks plus prizes will be giving to participants.

Register for the Farm Safety Day Camp by calling (717) 656-2791.

This program is made possible through a grant from the Pa. Dept. of Agriculture, the Lancaster SAFE KIDS Coalition and St. Joseph Hospital.

Scholarships

FLEMINGTON, N.J. — The Rutgers Family and Consumer Sciences Advisory Council of Hunterdon County is offering a \$350 scholarship to juniors or seniors pursuing a career in a Family and Consumer Sciences related field at the college level. This also includes any adult who is returning to college to continue studies in this field.

Students from other counties may apply, however, preference will be given to applicants from Hunterdon County.

Application forms are available at the Rutgers Cooperative Extension office at 4 Gauntt Place, Flemington, NJ 08822, or by calling (908) 788-1342. Deadline for applying is June 15, 1997.

Family Dairy Days At Oregon Dairy

OREGON (Lancaster Co.) — Family Dairy Days will be held on June 10-12 at the Oregon Dairy Farm Market from 3 p.m. to 7 p.m. Features include hayrides to the farm to see the newly rebuilt dairy

barn and milking parlor, Sparky the Clown, an agri-business tent, tractors, and other farm equipments, conservation, and farm safety displays, a chicken barbecue and more.

The three-day event traditionally brings thousands of people to experience a working dairy as well as sample fresh ice cream and pet the new calves.

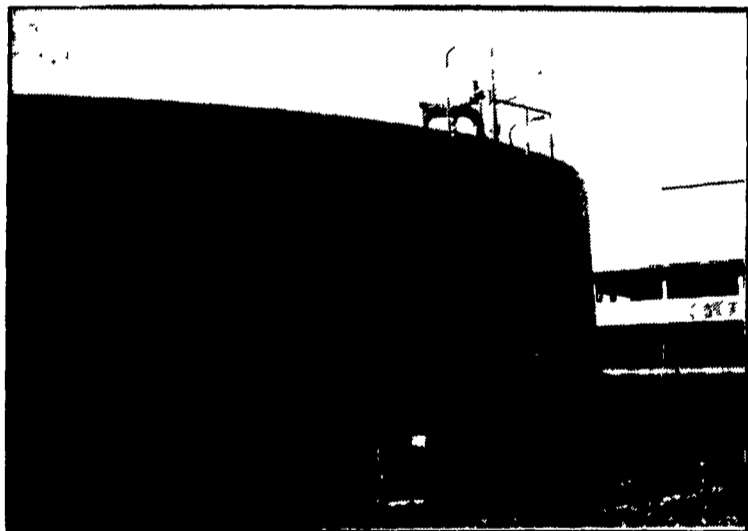
Oregon Dairy in cooperation

with the Lancaster Chamber of Commerce and Industry sponsor the event to celebrate June as National Dairy Month.

The dairy is located on Rt. 272 off Rt. 222 Oregon Exit.

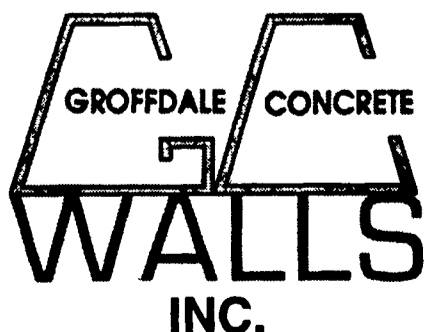
For more information, call Jim Shirk at the Lancaster Chamber of Commerce at (717) 397-3531 or Oregon Dairy at (717) 656-2856.

• Agricultural • Commercial • Residential



16 Ft. High Circular Manure Storage Featuring Side-Mount Pump

- Retaining Walls • Bunker Silos
- Manure Storage, Etc.

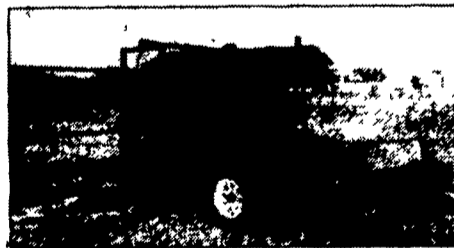


430 Concrete Ave., Leola, PA
717-656-2016

HEAVY DUTY

HOOF TRIMMING TABLES

Endorsed by the International Hoof Trimming School of Wisconsin



- 2 10-inch lift belts
- 3500 lb. axle with or without brakes

- 12-year building experience in the tables design
- 2"x2" tube frame chute
- chute measures 75"x28"x75" high
- 4" casters for cradle fold-up
- Two hydraulic cylinders for extra stability
- tool box for D.C. pump and battery protection
- manure grate to keep work area clean



- fold away side gate
- removable head board
- 45 min. video from International Hoof Trimming School of Canada

Delivery Available

THREE MODELS TO CHOOSE

- 1. PORTABLE 2. STATIONARY 3. 3 POINT HITCH

BERKELMAN'S WELDING

RR 7, AYLMEER, ONTARIO, CANADA N5H 2R6
(519) 765-4230